PRIMO ESTATE

2018 PRIMO & CO SHIRAZ SANGIOVESE THE TUSCAN

Italian made and bottled, Australian inspired. Winemaker Joe Grilli flies to Italy to work with a small grower in northeast Tuscany to produce 'The Tuscan' Shiraz Sangiovese.

TASTING NOTE

This medium-bodied savoury wine delivers spicy fruit characters fused with lashings of cherry.

VINEYARD REGIONS

'The Tuscan' uses fruit from the Cortona sub-region of Southern Tuscany. Cortona has emerged as the pre-eminent Shiraz region of Italy due to the concentration and richness of the fruit being produced

VINTAGE CONDITIONS

Spring frost and an extreme heatwave meant that yield in Tuscany was at a historic low. As a result, however, the fruit harvested was of pristine quality.

WINEMAKING

'The Tuscan' is a blend of 82% Shiraz and 18% Sangiovese. After fermentation the wine spends 9 months in older French oak barriques and a small amount of new American oak barriques to marry varietal components and soften tannins.

Harvest September 2018 Grapes 82% Shiraz, 18% Sangiovese Oak 9 months in aged/new French and American barriques Alcohol 14% Winemakers Joe Grilli & Giampaolo Chiettini Peak Drinking Will reward 2-6 years of cellaring. Food Traditional antipasti, roast quail or wild boar stew.



